

SALUMI

SALUMI \$18

served with rafano and grissini

prosciutto di san daniele riserva
friuli, italy

speck
alto adige, italy

black pepper salami
elevation meats / denver, co

HOUSE-SPICED NUTS \$6

almond · cashew · peanut

FRICO CALDO \$10

FRICO APERTO \$18

served with summer truffle

COLESLAW \$5

MARINATED OLIVES \$6

QUATTRO PIATTI \$85

Dishes are also offered á la carte.

ANTIPASTI

INSALATA DI STAGIONE

seasonal vegetables

ASPARAGI VERDI E CAPESANTE

green asparagus · scallop · watercress · shallot

CRUDO DI SPINA GIALLA*

hamachi · cherry · purslane · red orach · red onion

VITELLO TONNATO*

tuna · caper · egg · breadcrumb

BATTUTA* \$10 supplement

wild king salmon · lemon agrumato · caviar · sugar snap pea · avocado

An asterisk () denotes a dish that includes raw ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

PRIMI

PANSOTTI

sheep's milk ricotta · wild mushroom · fava bean

SPAGHETTI ROTTI*

pesto trapanese · red shrimp

CHITARRA AL NERO DI SEPIA

squid ink pasta · octopus ragù · taggiasca olive · pine nut · mint

TAGLIATELLE VERDI

veal and pork bolognese ragù

AGNOLOTTI DAL PLIN

pork ragù · parmigiano · prosciutto · ramp

DOLCI

FORMAGGI *\$5 supplement*

selection of italian cheeses

CILIEGIA DELLA CINA

lychee · strawberry-rhubarb · crème fraîche · pecorino

SEMIFREDDO

pineapple · key lime · coconut · cashew

SECONDI

CAVOLFIORE

cauliflower · marcona almond · caper · citrus

PESCE

halibut · white asparagus · green almond

SALMONE

wild king salmon · salsa verde · english pea · morel mushroom · ramp

DEGUSTUZIONE D'ANATRA

duck breast, thigh and tongue · foie gras · rhubarb · endive

MANZO

dry-aged beef ribeye · patate panettiere · butter lettuce · mustard greens · sirk vinegar
served for two · \$60 supplement

CROSTATA DI CIOCCOLATO

hazelnut · banana · coffee

FIORE D'ARANCIO

sicilian pistachio · apple · celery

TORTA DI BURRO NOCCIOLA

olive oil · almond · hazelnut · lemon